AMENDMENTS TO THE CLAIMS

- (Original) A process for producing dry powders of one or more carotenoids, which comprises
 - a) suspending one or more carotenoids in an aqueous molecular or colloidal solution of a mixture of trehalose and at least one protein-containing protective colloid and
 - b) converting the suspension which has formed into a dry powder by removing the water and, if appropriate, additionally used solvents and subsequent drying, if appropriate in the presence of a coating material.
- 2. (Original) The process according to claim 1, wherein the suspension prepared in process step a) is ground before conversion into a dry powder.
- 3. (Original) The process according to claim 1, wherein the suspension in stage a) comprises the following steps:
 - a₁) dissolving one or more carotenoids in a water-miscible organic solvent or in a
 mixture of water and a water-miscible organic solvent or
 - a2) dissolving one or more carotenoids in a water-immiscible organic solvent and
 - a₃) mixing the solution obtained as in a₁) or a₂) with an aqueous molecular or colloidal solution of a mixture of trehalose and at least one protein-containing protective colloid, resulting in the hydrophobic phase of the carotenoid as nanodisperse phase.
- 4. (Currently amended) The process according to any of claims 1 to 3 claim 1, wherein casein or a caseinate or mixtures thereof are used as protective colloid.
- 5. (Currently amended) The process according to any of claims 1 to 4 claim 1, wherein the carotenoids used are oxygen-containing carotenoids.

- 6. (Original) The process according to any of claim 5, wherein the oxygen-containing carotenoids are compounds selected from the group consisting of astaxanthin, canthaxanthin, lutein, zeaxanthin, citranaxanthin and ethyl β–apo–8'–carotenoate.
- 7. (Original) A process for producing an astaxanthin dry powder, wherein
 - a) astaxanthin is dissolved in a water-miscible organic solvent or a mixture of water and a water-miscible organic solvent at temperatures above 30°C,

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- b) the resulting solution is mixed with an aqueous molecular or colloidal solution of a mixture of trehalose with casein or a caseinate or a mixture of trehalose with casein and a caseinate, and
- c) the suspension which has formed is converted into a dry powder.
- 8. (Original) The process according to claim 7, wherein a mixture of trehalose and sodium caseinate is used as protective colloid in process step b).
- 9. (Currently amended) A carotenoid–containing dry powder obtainable by a process as defined according to any of claims 1 to 8 claim 1.
- 10. (Original) The dry powder according to claim 9 with a carotenoid content of from 0.1 to 40% by weight.
- 11. (Original) The dry powder according to claim 10, comprising 10 to 25% by weight of astaxanthin.
- 12. cancelled
- 13. (New) A human food which comprises the carotenoid—containing dry powders as defined according to claim 9.
- 14. (New) A pharmaceutical which comprises the carotenoid–containing dry powders as defined according to claim 9.

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15. (New) An animal feed which comprises the carotenoid-containing dry powders as defined according to claim 9.